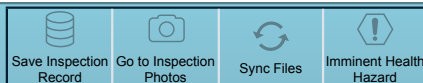




Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



Page 1 of

Establishment Name: Denny's Micronesia Mall

Permit Holder:

Denny's of Guam, Inc.

Inspection Date: 3/22/17

Sanitary Permit No.: 160000575

Location: Lot 5047-1-2; Route 16 Micronesia Mall, Dededo, Guam

Time In: 9:45 Time Out: 10:35 Establishment Type: Restaurant Area Number: 3 Phone Number: 637-1802

Inspection Reason: Follow-up Regular Grade: A Rating: 0

No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:

No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 1

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

| Compliance Status | | | COS | R | PTS | Compliance Status | | | COS | R | PTS |
|--|-----|---|-----|---|-----|--|-----|---|-----|---|-----|
| Supervision | | | | | | Potentially Hazardous Food (TCS Food) | | | | | |
| 1 | In | Person in charge present, demonstrates knowledge, and performs duties | | | 6 | 16 | In | Proper cooking time and temperatures | | | 6 |
| Employee Health | | | | | | 17 | N/O | Proper reheating procedures for hot | | | 6 |
| 2 | In | Management awareness; policy present | | | 6 | 18 | N/O | Proper cooling time and temperatures | | | 6 |
| 3 | In | Proper use of reporting, restriction, and exclusion | | | 6 | 19 | In | Proper hot holding temperatures | | | 6 |
| Good Hygienic Practices | | | | | | 20 | In | Proper cold holding temperatures | | | 6 |
| 4 | In | Proper eating, tasting, drinking, betelnut, or tobacco use | | | 6 | 21 | N/O | Proper date marking and disposition | | | 6 |
| 5 | In | No discharge from eyes, nose, and mouth | | | 6 | Consumer Advisory | | | | | |
| Preventing Contamination by Hands | | | | | | 22 | In | Consumer Advisory provided for raw or undercooked foods | | | 6 |
| 6 | In | Hands clean and properly washed | | | 6 | Highly Susceptible Populations | | | | | |
| 7 | In | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | 6 | 23 | N/A | Pasteurized foods used; prohibited foods not offered | | | 6 |
| 8 | In | Adequate handwashing facilities supplied and accessible | | | 6 | Chemical | | | | | |
| Approved Source | | | | | | 24 | In | Food additives: approved and properly used | | | 6 |
| 9 | In | Food obtained from approved source | | | 6 | 25 | In | Toxic substances properly identified, stored, used | | | 6 |
| 10 | In | Food received at proper temperature | | | 6 | Conformance with Approved Procedures | | | | | |
| 11 | In | Food in good condition, safe, and unadulterated | | | 6 | 26 | N/A | Compliance with variance, specialized process, and HACCP plan | | | 6 |
| 12 | N/A | Required records available: shellstock tags, parasite destruction | | | 6 | Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. | | | | | |
| Protection from Contamination | | | | | | Public Health interventions are control measures to prevent foodborne illness or injury. | | | | | |
| 13 | In | Food separated and protected | | | 6 | GOOD RETAIL PRACTICES | | | | | |
| 14 | In | Food contact surfaces: cleaned and sanitized | | | 6 | Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | |
| 15 | In | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | 6 | Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points | | | | | |
| Compliance Status | | | COS | R | PTS | Compliance Status | | | COS | R | PTS |

Person in Charge (Print and Sign) Marian Ocampo

Date: 3/22/2017

DEH Inspector (Print and Sign) Jerome Garcia

3/22/2017

Secondary Inspector: James Cruz

3/22/2017

Tertiary Inspector:



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| Compliance Status | | | COS | R | PTS | Compliance Status | | | COS | R | PTS |
|---|----|---|-----|---|-----|---------------------------------|----|---|-----|---|-----|
| Safe Food and Water | | | | | | Proper Use of Utensils | | | | | |
| 27 | In | Pasteurized eggs used where required | | | 1 | 40 | In | In-use utensils: properly stored | | | 1 |
| 28 | In | Water and ice from approved source | | | 2 | 41 | In | Utensils, equipment and linens: properly stored, dried, handled | | | 1 |
| 29 | In | Variance obtained for specialized processing methods | | | 1 | 42 | In | Single-use/single-service articles: properly stored, used | | | 1 |
| Food Temperature Control | | | | | | 43 | In | Gloves used properly | | | 1 |
| 30 | In | Proper cooling methods used; adequate equipment for temperature control | | | 1 | Utensils, Equipment and Vending | | | | | |
| 31 | In | Plant food properly cooked for hot holding | | | 1 | 44 | In | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | 1 |
| 32 | In | Approved thawing methods used | | | 1 | 45 | In | Warewashing facilities: installed, maintained, used; test strips | | | 1 |
| 33 | In | Thermometer provided and accurate | | | 1 | 46 | In | Nonfood-contact surfaces clean | | | 1 |
| Food Identification | | | | | | Physical Facilities | | | | | |
| 34 | In | Food properly labeled; original container | | | 1 | 47 | In | Hot & cold water available, adequate pressure | | | 2 |
| Prevention of Food Contamination | | | | | | 48 | In | Plumbing installed; proper backflow devices | | | 2 |
| 35 | In | Insects, rodents, and animals not present | | | 2 | 49 | In | Sewage and wastewater properly disposed | | | 2 |
| 36 | In | Contamination prevented during food preparation, storage & display | | | 1 | 50 | In | Toilet facilities: properly constructed, supplied, & cleaned | | | 2 |
| 37 | In | Personal cleanliness | | | 1 | 51 | In | Garbage/refuse properly disposed; facilities maintained | | | 2 |
| 38 | In | Wiping cloths: properly used and stored | | | 1 | 52 | In | Physical facilities installed, maintained, and clean | | | 1 |
| 39 | In | Washing fruits and vegetables | | | 1 | 53 | In | Adequate ventilation and lighting; designated areas use | | | 1 |
| I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken. | | | | | | Documents and Placards | | | | | |
| | | | | | | 54 | In | Sanitary Permit, Health Certificates | | | 2 |

| TEMPERATURE OBSERVATIONS | | | |
|--------------------------|--|------------------|--|
| Item/Location | | Temperature (oF) | |
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| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | CORRECT BY DATE |
|----------|---|-----------------|
| | A follow-up inspection was conducted. Previous inspection conducted on 3/15/17 (7,A). The following were observed: | |

| | | | | |
|--------------------------------------|---------------|--|-------|-----------|
| Person in Charge (Print and Sign) | Marian Ocampo | | Date: | 3/22/2017 |
| DEH Inspector (Print and Sign) | Jerome Garcia | | | 3/22/2017 |
| Secondary Inspector: | James Cruz | | | 3/22/2017 |
| Tertiary Inspector: | | | | |



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All previous violations have been corrected. Items #2, and 52.

No new violations

"A" placard # 02386 issued.
Photo taken.
PIC briefed on the above.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | CORRECT BY DATE |
|----------|-------------------------------------|-----------------|
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Person in Charge (Print and Sign) Marian Ocampo

 Date:

3/22/2017

DEH Inspector (Print and Sign) Jerome Garcia



3/22/2017

Secondary Inspector: James Cruz



3/22/2017

Tertiary Inspector: